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GROUP DINING & PRIVATE EVENTS

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our venues give "HIT THE TABLES" *new meaning*

Our collection of award-winning restaurants and bars offers something for every taste and occasion, with culinary innovation, masterful mixology, enlivening design, and impeccable service. From intimate group dining to extravagant receptions, you'll find the perfect setting at SAHARA Las Vegas. Our full-service events team creates one-of-a-kind experiences that your guests will be talking about all year, and we make sure every detail is in place, so you don't have to.

SIGNATURE RESTAURANTS	CASUAL RESTAURANTS	BARS
Maroon — A CARIBBEAN STEAKHOUSE BY KWAME ONWUACHI	Chickie's & Pete's	AZILO ULTRA LOUNGE
Balla — ITALIAN SOUL	Zeffer's CAFE	CASBAR LOUNGE
the NOODLE den		THE TANGIER



Maroon

A CARIBBEAN STEAKHOUSE

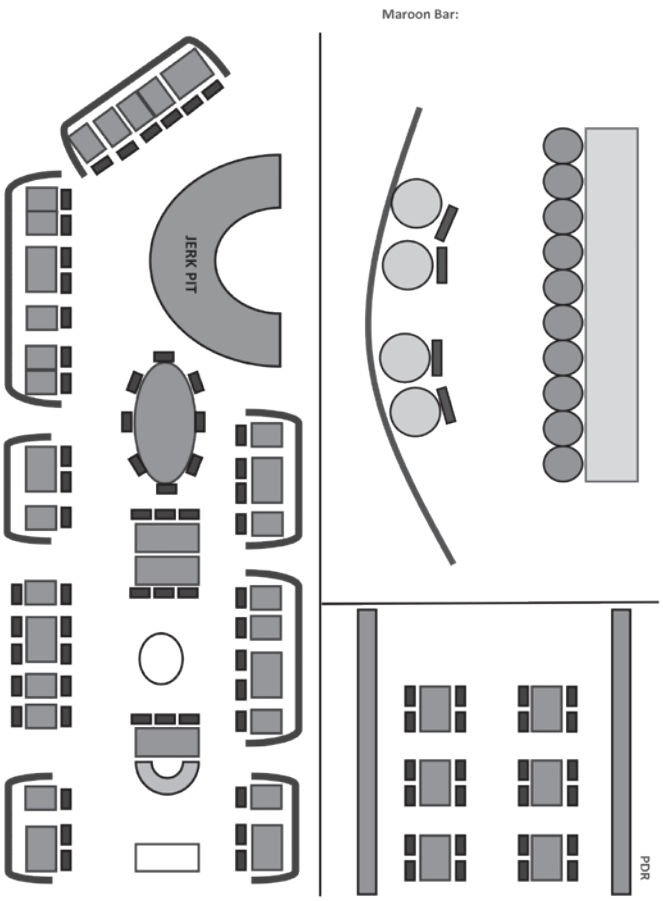
BY KWAME ONWUACHI

Maroon

A CARIBBEAN STEAKHOUSE

Acclaimed for his most recent culinary triumphs – Dōgon in Washington, D.C., and Tatiana at Lincoln Center in New York City – Chef Kwame Onwuachi proudly presents yet another facet of his celebrated artistry: Maroon, at SAHARA Las Vegas. Blending Caribbean roots with contemporary craft, Maroon reinvents the steakhouse through a lens of culture, fire and flavor. Each dish carries the rhythm of the islands, the piquancy of Jamaican Jerk cuisine and the boundless innovation for which Chef Kwame is so well known. With Maroon, he invites you to delight in a dining experience that marries heritage with heat, where every meal is a monument to authenticity, imagination and excellence.





CAPACITIES

Reception: 225 guests

Seated: 140 guests

Partial Buyout Reception: 50 guests

Partial Buyout Seated: 80 guests

For groups of 9 guests or fewer, please email MaroonGuestRelations@saharalasvegas.com



chef

KWAME ONWUACHI

Kwame Onwuachi is a James Beard Award-winning chef, and author of the critically acclaimed cookbook "My America" and memoir "Notes from a Young Black Chef." Over the past decade, Onwuachi has broken significant ground as a culinary catalyst and cultural changemaker. He was honored as one of TIME Magazine's 100 Most Influential People of 2025, highlighting his impact and role in bringing diverse narratives to the forefront of American cuisine. Additionally, Chef Kwame acted as the culinary lead of the 2025 Met Gala, curating a menu infused with Caribbean flavors to complement the gala's theme celebrating Black culture and style. Onwuachi is also the subject of Netflix's Chef's Table season 7, which tells how he defied the odds to ascend to the top of New York City's food scene.

Other accolades include Tatiana being named The New York Times' No. 1 restaurant in New York City in 2023 and 2024 and Dōgon earning Esquire's Best New Restaurant in America last year, as well as honors in the Condé Nast Traveler's 2025 Hot List. These accomplishments underscore Onwuachi's continued influence and innovation in the culinary scene as he brings his contemporary dining experience to SAHARA Las Vegas.

CANAPÉS

(MINIMUM 10 PIECES PER ITEM)

SHIGOKU OYSTERS – $10 PER PIECE

PRAWN COCKTAIL – $11 PER PIECE

TORO BUJOL – $13 PER PIECE

KING CRAB CAKE – $12 PER PIECE

OXTAIL PATTIES – $15 PER PIECE

SNOW AGED WAGYU SKEWERS – $15 PER PIECE

CURRY MUSSEL TOAST – $11 PER PIECE

SHRIMP PATTY – $11 PER PIECE

STEAK TARTARE – $11 PER PIECE

JERK CLAM FLATBREAD – $10 PER PIECE

JERK CHICKEN – $11 PER PIECE

SOURSOP LIME PIE – $10 PER PIECE

MILO CRÈME BRÛLÉE – $10 PER PIECE

GROUP DINING MENU

$185 per person

DAILY SAUCES FOR THE TABLE

COCO BREAD
Scotch Bonnet Honey Butter

COURSE 1

CHOOSE 1

MAROON PATTY (+8)
Braised Oxtail, Jerk Mushroom, Ossetra Caviar

CURRIED MUSSEL TOAST
Bluebay Mussels, Hardo Bread, Shito Crunch

ALASKAN KING CRAB CAKES (+10)
Etouffee Aioli, Meyer Lemon, Parsley Panko

JERK CLAM FLATBREAD
Manila Clams, Buffalo Mozzarella, Parmigiano

CHOOSE 1

GREEN MANGO SALAD
Crispy Okra, Tomato Choka, Herb Oil

SHIGOKU OYSTERS
Tamarind & Green Seasoning Mignonettes, Coriander Bloom

STEAK TARTARE
The Usual Suspects

PIRI PIRI CHOPPED SALAD
Compressed Cucumber, Gooseberry, Avocado

TORO BUJOL (+8)
Bluefin Tuna Belly, Hamachi, Braised Octopus, Scotch Bonnet, Saltines

CHOOSE 1

CURRIED GOAT AGNOLOTTI
Blend-up Veloute, Confit Pearl Onion, Chicken Jus

FRIED RICE + PEAS
Braised Oxtail, Curry Spiced Shrimp, Brown Stew Chicken

BBQ BRUSSELS
Callaloo Rundown, Mad Herbs, Crispies, Tamarind

CRISPY CHILEAN SEA BASS (+8)
Brown Stew, Buttered Escabeche, Cilantro

COURSE 2

CHOOSE 2

JERK CHICKEN

PORK TOMAHAWK
Vande Rose Farms, Iowa

RACK OF LAMB
Superior Farms, Colorado

RUM-AGED RIBEYE
40-Day Dry Aged

RUM-AGED FILET MIGNON (+20)
Wagyu

GRILLED BRANZINO
Escovitch, Marinated Peppers, Carnival Amaranth

CURRY SHRIMP
Head-On Shrimp, Coconut Curry, Smoked Carrot Escabeche

BANANA LEAF SNAPPER
Tamarind Chutney, Curried Okra + Squash

WOOD-FIRED LOBSTER (+20)
Herb Garlic Butter, House Spice, Lime

SERVED WITH DAILY ACCOMPANIMENTS

DESSERT
Chef's Choice

GROUP DINING MENU

$250 per person

DAILY SAUCES FOR THE TABLE

COCO BREAD
Scotch Bonnet Honey Butter

MAROON PATTY
Braised Oxtail, Jerk Mushroom, Ossetra Caviar

COURSE 1

CHOOSE 1

SHRIMP + CALLALOO PATTY

CURRIED MUSSEL TOAST
Bluebay Mussels, Hardo Bread, Shito Crunch

ALASKAN KING CRAB CAKES (+10)
Etouffee Aioli, Meyer Lemon, Parsley Panko

JERK CLAM FLATBREAD
Manila Clams, Buffalo Mozzarella, Parmigiano

CHOOSE 1

GREEN MANGO SALAD
Crispy Okra, Tomato Choka, Herb Oil

SHIGOKU OYSTERS
Tamarind & Green Seasoning Mignonettes, Coriander Bloom

STEAK TARTARE
The Usual Suspects

PIRI PIRI CHOPPED SALAD
Compressed Cucumber, Gooseberry, Avocado

TORO BUJOL (+8)
Bluefin Tuna Belly, Hamachi, Braised Octopus, Scotch Bonnet, Saltines

COURSE 2

CHOOSE 2

CURRIED GOAT AGNOLOTTI
Blend-up Veloute, Confit Pearl Onion, Chicken Jus

FRIED RICE + PEAS
Braised Oxtail, Curry Spiced Shrimp, Brown Stew Chicken

GRILLED BRANZINO
Escovitch, Marinated Peppers, Carnival Amaranth

CURRY SHRIMP
Head-On Shrimp, Coconut Curry, Smoked Carrot Escabeche

BBQ BRUSSELS
Callaloo Rundown, Mad Herbs, Crispies, Tamarind

BANANA LEAF SNAPPER
Tamarind Chutney, Curried Okra + Squash

CRISPY CHILEAN SEA BASS (+8)
Brown Stew, Buttered Escabeche, Cilantro

WOOD-FIRED LOBSTER (+20)
Herb Garlic Butter, House Spice, Lime

COURSE 3

CHOOSE 2

JERK CHICKEN

PORK TOMAHAWK
Vande Rose Farms, Iowa

RACK OF LAMB
Superior Farms, Colorado

RUM-AGED RIBEYE
40-Day Dry Aged

RUM-AGED NY STRIP (+10)
30-Day Dry Aged

RUM-AGED FILET MIGNON (+20)
Wagyu

RUM-AGED PORTERHOUSE (+30)
40-Day Dry Aged

SERVED WITH DAILY ACCOMPANIMENTS

DESSERT
Chef's Choice



Balla
ITALIAN SOUL

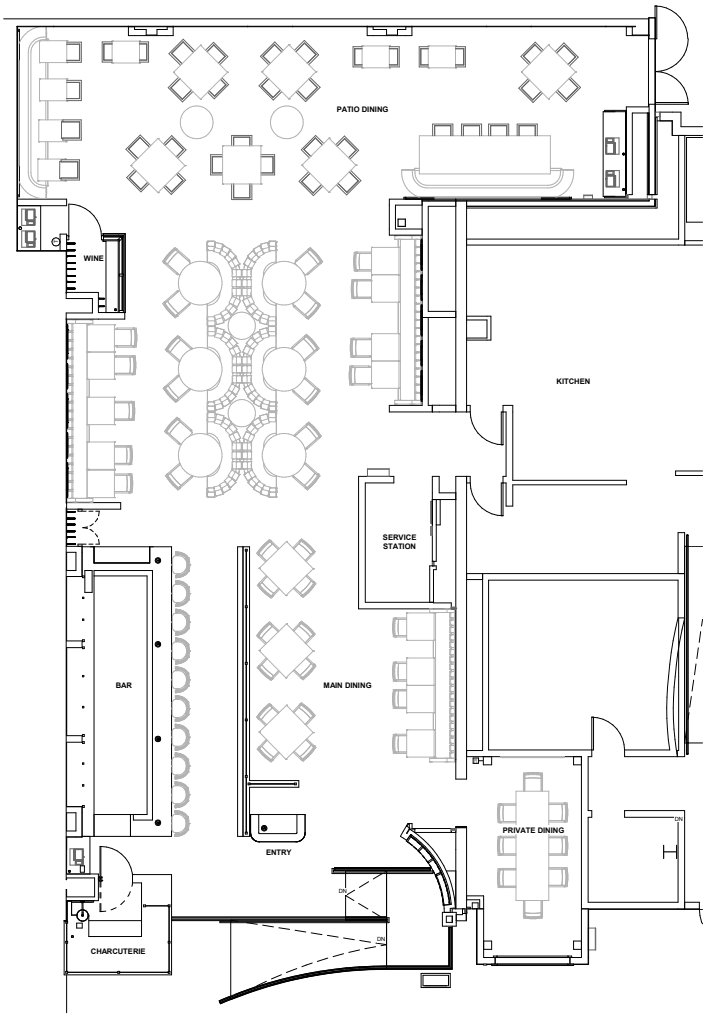
Best NEW On-Strip Restaurant
Eater Las Vegas

Balla
ITALIAN SOUL

From James Beard Award recipient Chef Shawn McClain, Balla offers aperitivos, handmade pastas, plus fresh seasonal vegetables, salads, and fire-roasted meats and fish, as well as a Euro-centric, eclectic wine list, unique cocktails and playful desserts featuring espresso liqueurs.

This Las Vegas Italian restaurant design boasts bold, contemporary Italian art to create stylized spaces for authentic gatherings for both intimate and sizeable social parties.





CAPACITIES

Reception: 175 guests

Seated: 116 guests

Partial Buyout Reception: 75 guests

Partial Buyout Seated: 50 guests

For groups of 12 guests or fewer, please email ballaguestrelations@saharalasvegas.com



chef

SHAWN McCLAIN

No stranger to Las Vegas, Chef McClain is an outstanding restaurateur who has opened multiple renowned and critically acclaimed restaurants in Chicago, Las Vegas and Detroit. His portfolio consists of both fine dining and casual restaurants each offering ingredient-driven cuisine served in chic, high-energy atmospheres. Winning both critical acclaim and establishing smart, sustainable businesses have been the hallmarks of his career.

Chef Shawn McClain's Balla is full of energy. It's everything you know and love about Italian cuisine made bold, exuberant and somehow new. This is a contagious vibrant space to celebrate Italian culture and all that makes it wonderful.

$85 GROUP MENU

Served Family-Style

ANTIPASTI

Caesar Salad
baby gems, fresh herbs, anchovies

Wild Arugula Salad
red onion, lemon, walnut, pecorino riserva

ROMAN-STYLE PIZZA AND PASTA

Margherita Pizza
pomodoro, mozzarella, basil

Tomato Casarecce
garlic, calabrian chili, basil

SECONDI

Branzino
piccata, wild greens

Mary's Half Chicken
natural jus, aged balsamic

CONTORNI

Garlic Potato Pureé
parmesan crust

Roasted Cauliflower
garlic, chilies

DESSERT

Dark Chocolate Tart
hazelnuts, mascarpone, nutella

Italian Cookies
chef's assortment

$120 GROUP MENU

Served Family-Style

ANTIPASTI

Prosciutto di Parma
sweet basil, olive oil

Wild Arugula Salad
red onion, lemon, walnut, pecorino riserva

Caesar Salad
baby gems, fresh herbs, anchovies

ROMAN-STYLE PIZZA AND PASTA

Tomato Casarecce
garlic, calabrian chili, basil

Macaroni Bolognese
italian sausage, beef, burrata

Margherita Pizza
pomodoro, mozzarella, basil

SECONDI

Mary's Half Chicken
natural jus, aged balsamic

Ribeye Steak
roasted garlic, rosemary

CONTORNI

Garlic Potato Pureé
parmesan crust

Roasted Cauliflower
garlic, chilies

Stuffed Mushrooms
formaggio, marsala, olive oil

DESSERT

Dark Chocolate Tart
hazelnuts, mascarpone, nutella

Italian Cookies
chef's assortment

$140 GROUP MENU

Served Family-Style

Raw Oysters
tomato mignonette, horseradish, olive oil

ANTIPASTI

Caesar Salad
baby gems, fresh herbs, anchovies

Wild Arugula Salad
red onion, lemon, walnut, pecorino riserva

Prosciutto di Parma
sweet basil, olive oil

HOMEMADE PASTA

Tomato Casarecce
garlic, calabrian chili, basil

Macaroni Bolognese
italian sausage, beef, burrata

SECONDI

Branzino
piccata, wild greens

Mary's Half Chicken
natural jus, aged balsamic

Bistecca alla Fiorentina
roasted garlic

CONTORNI

Garlic Potato Pureé
parmesan crust

Roasted Cauliflower
garlic, chilies

DESSERT

Dark Chocolate Tart
hazelnuts, mascarpone, nutella

Italian Cookies
chef's assortment

$45 RECEPTION HOUR

passed light bites
(pick 5)

Arancini
tomato, basil, cacciocavalo

Scotch Olives
spicy fennel sausage, whipped cheese

Antipasto Spiedini
soppressata, mozz, tomato pesto

Octopus Spiedini
lemon, oregano

Beef Carpaccio Grissini
caper and anchovy aioli

Raw Oysters
tomato mignonette, horseradish, olive oil

PIZZA

add on option ($8 per person)

Margherita Pizza
pomodoro, mozzarella, basil

VEGETARIAN OPTIONS

Available upon request

Eggplant Parm
mozzarella, basil

Roasted Cauliflower Piccata
lemon, capers, brown butter

GLUTEN-FREE PASTA

Available upon request

BEVERAGE PACKAGES

BEER AND WINE
Domestic Beer, House Red, White & Sparkling Wine 25/hour (two-hour minimum)

PREMIUM BEER AND WINE
Premium Beer (All Beer Options Available) Our Sommelier's Selection of Premium Red, White & Sparkling Wine 35/hour (two-hour minimum)

STANDARD BAR
Domestic Beer, House Red, White & Sparkling Wine, Well Liquor 35/hour
(Liquor includes 1 and 1 drinks, No specialty cocktails)

PREMIUM BAR
Premium Beer (All Beer Options Available) Our Sommelier's Selection of Premium Red, White & Sparkling Wine, Premium Liquor 45/hour.
(Liquor includes 1 and 1 drinks, No specialty cocktails)

SPECIALTY COCKTAILS
Specialty cocktails can be chosen off the menu. Special cocktail requests can be submitted for approval. Specialty cocktail prices will be quoted before event.
Balla can greet with specialty cocktail.

WINE BOTTLES
Specific wine bottles can be chosen off of the menu and provided upon approval and availability. Wine bottles will follow menu pricing and need to be requested and approved in advance for ordering purposes.

CHAMPAGNE TOAST
Champagne toast can be added for $5 per guest. House champagne will be used.
Specialty champagne may be chosen at listed bottle price and charged at price per bottle opened.



the NOODLE den

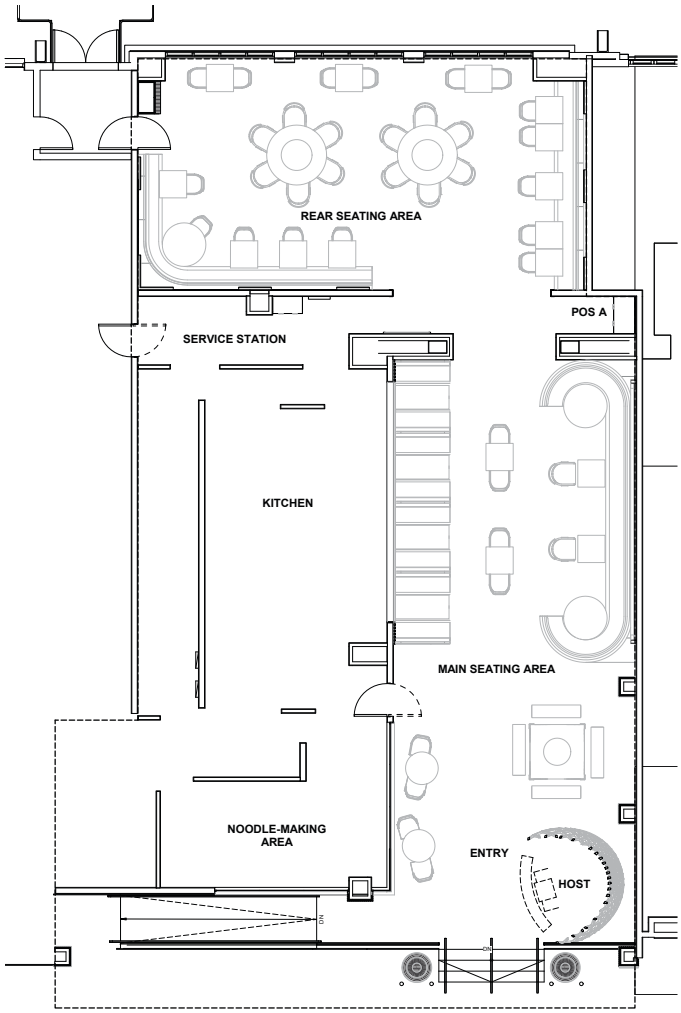
EXPERIENTIAL. INNOVATIVE. AUTHENTIC.

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the NOODLE den

Authentic flavors with unique hand-pulled noodles, dumplings and innovative twists on classic Chinese dishes. Watch as master chefs create works of art right before your eyes in our exhibition kitchen. The Noodle Den will transport your senses to a world of exquisite flavor and unforgettable dining!





CAPACITIES

Reception: 150 guests

Seated: 85 guests

Partial Buyout Reception: 75 guests

Partial Buyout Seated: 50 guests

For groups of 19 guests or fewer, please email TheNoodleDen@saharalasvegas.com

the NOODLE den

PINK SWAN

$68 per person

Hot and Sour Soup

Szechuan Cucumber

Orange Chicken

Salt and Pepper Tofu

Mongolian Beef Stir-Fry Noodles

Honey Walnut Prawns

Baby Bok Choy Chinese Stir Fried

Chinese Pork Sausage Fried Rice

Chef's Selection of Dessert

GOLDEN LION

$88 Per Person

Miso Soup

Szechuan Cucumber

Honey Walnut Shrimp

Orange Beef

Deep Fried Flounder

Kung Pao Chicken with Noodles

String Bean with Garlic

Yangzhou Fried Rice

Sweet and Sour Chicken

Chef's Selection of Dessert

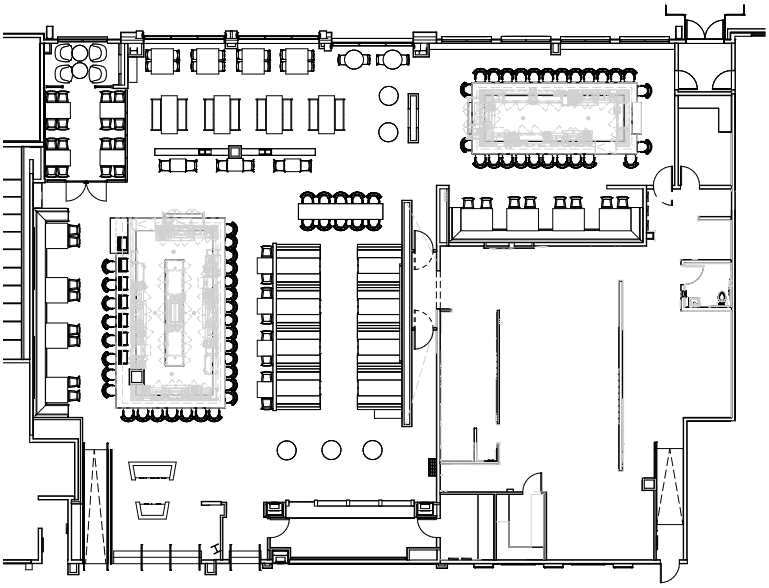


CHICKIE'S & PETE'S®

CHICKIE'S & PETE'S



Hailed as ESPN's #1 Sports Bar in North America, Chickie's & Pete's inside SAHARA Las Vegas is the first West Coast outpost of the Philadelphia-based concept that's a favorite among both athletes and fans. The venue is as popular for its unique sports bar experience as it is for its famous Crabfries® and elevated bar cuisine.



CAPACITIES

Reception: 390 guests

Seated: 180 guests

Private Room: 16 guests

For groups of 19 guests or fewer, please email ChickiesandPetes@saharalasvegas.com

Tray Passed

Two-Hour Function

$45 Per Person: Choice of 3
$55 Per Person: Choice of 5
$65 Per Person: Choice of 7

Chickie's Crabfries
crab seasoning, house cheese sauce

Chicken Skewers
sage citrus marinated chicken breast, fresh aromatic herbs

Beef Sliders
lettuce, tomato, bacon shallot marmalade, cheddar cheese

Smoked Salmon Crostini
Atlantic dill-marinated smoked salmon, capers, red onion, crème fraîche, baguette

Grilled Vegetable Kabobs
zucchini, yellow squash, bell pepper, cremini mushroom, baby tomato

Shrimp Cocktail Shots
citrus court bouillon shrimp, celery, Louie Cognac sauce

Beef Skewers
prime beef steak, salsa verde & chimichurri sauces

Mini Crab Cakes
jumbo lump crab cakes, spicy aioli, chives

Family Style

Large portion to share by the table

$65 Per Person | Two-hour Function

First Course
choose two

Signature Caesar Salad
romaine hearts, seasoned croutons, shaved Parmigiana, signature dressing

Cobb Salad
romaine, iceberg, baby kale, blue cheese, cherry tomato, corn, bacon, egg, pickled onion, green goddess dressing

Crispy Calamari
tender calamari, lemon garlic sauce, house famous red sauce, lemon wedges

Buffalo Chicken Nachos
chicken steak, blue cheese, diced celery with buttermilk ranch, buffalo & cheese sauces

Second Course
choose two

Mini Philly Cheesesteak
mini hoagie bread, beef, sautéed onion, bell pepper, cheese sauce

Warm Lobster Roll
split top bun, garlic butter poached Maine lobster, chives

Chickie's Wings
buffalo, ranch, blue cheese, & bbq sauces

Pete-zza
traditional, chicken bbq, chicken buffalo, pepperoni

Red Seafood Pasta
red shrimp, lump crab meat, penne pasta tossed in red sauce

Dessert
choose one

Homemade Ricotta Doughnuts
powdered sugar, cinnamon maple & salted caramel dips

New York Cheesecake
shortbread crust, raspberry sauce

Family Style Platinum

Large portion to share by the table

$80 Per Person | Two-hour Function

First Course
choose two

Signature Caesar Salad
romaine hearts, seasoned croutons, shaved Parmigiana, signature dressing

Cobb Salad Salad
romaine, iceberg, baby kale, blue cheese, cherry tomato, corn, bacon, egg, pickled onion, green goddess dressing

Crispy Calamari
tender calamari, lemon garlic sauce, house famous red sauce, lemon wedges

Buffalo Chicken Nachos
chicken steak, blue cheese, diced celery with buttermilk ranch, buffalo & cheese sauces

Mediterranean Salad
arugula, romaine, iceberg, sliced cucumber, red onion, grape tomatoes, olive relish, feta cheese, chianti vinaigrette

Second Course
choose two

Mini Philly Cheesesteak
mini hoagie bread, beef, sautéed onion, bell pepper, cheese sauce

Seafood Sauté
mussels, clams, shrimp, lobster tail with choice of red, white or Sicilian sauce

Chickie's Wings
buffalo, ranch, blue cheese, & bbq sauces

Red Seafood Pasta
red shrimp, lump crab meat, penne pasta tossed in red sauce

Surf & Turf
prime flat iron steak, 3oz maine lobster tail, maître d' butter, Chickie's fries

Add $20 Per Person

Snow Crab Legs
sweet, delicate flavor with snowy white meat

Add $50 Per Person

King Crab Legs
sweet, moist, succulent, rich meat

Dessert
choose one

Homemade Ricotta Doughnuts
powdered sugar, cinnamon maple & salted caramel dips

New York Cheesecake
shortbread crust, raspberry sauce

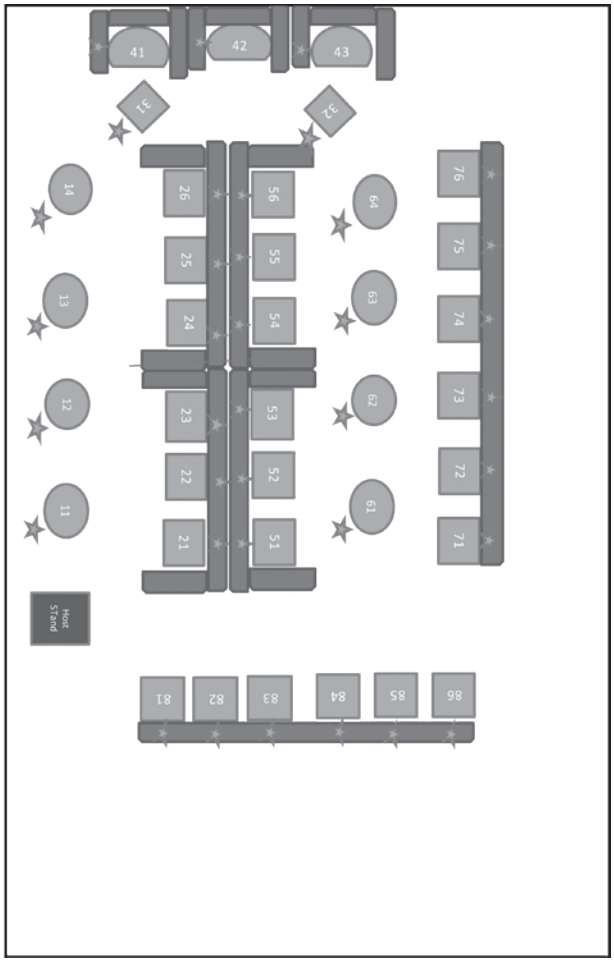


Zeffer's
CAFE

Zeffer's CAFE

Welcome to Zeffer's Cafe, featuring an elevated casual dining environment with a focus on dishes inspired by seasonality and simplicity. Zeffer's menu offers recognizable breakfast and brunch favorites as well as staple comfort dishes - all with a unique twist. Experience the taste of freshness and flair at Zeffer's Cafe.





CAPACITIES

Reception: 150 guests

Seated: 97 guests

For groups of 19 guests or fewer, please email zeffers@saharalasvegas.com or call 702.761.7613.



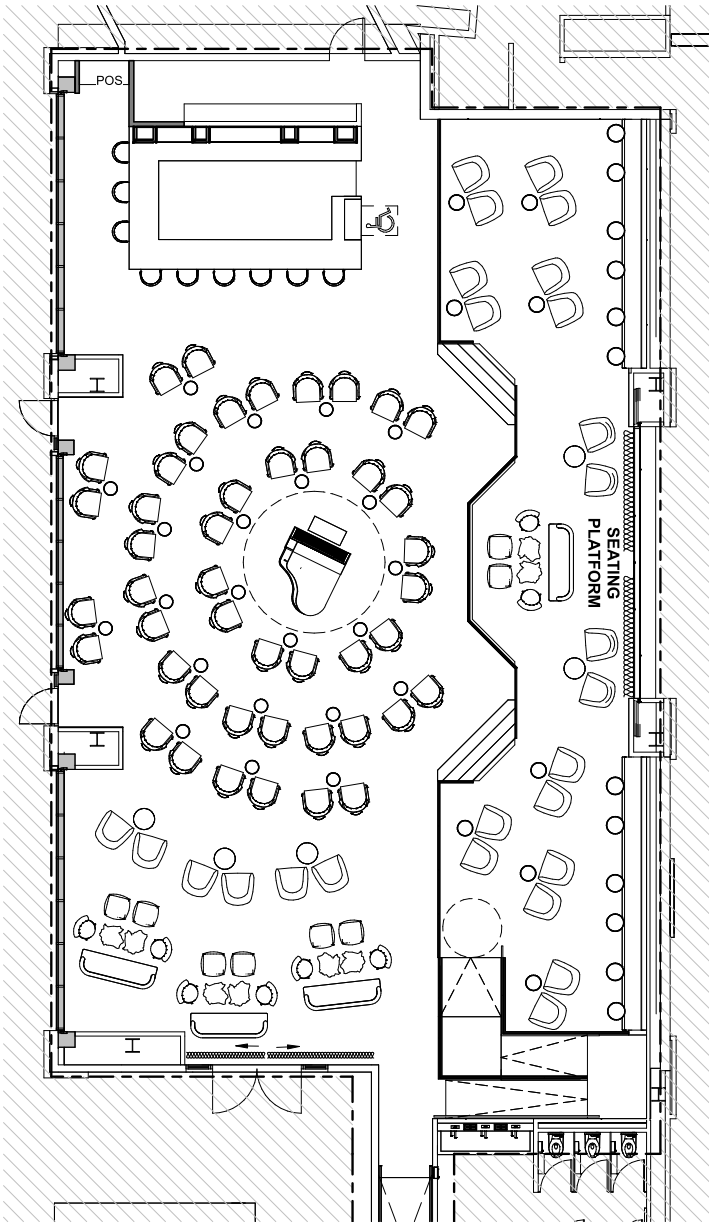
AZILO

ULTRA LOUNGE

AZILO
ULTRA LOUNGE

An elegantly appointed exclusive lounge
with an unmatched view of The Pool.





HIGHLIGHTS

3,819 sq. ft. | Capacity: 240

Perfect for group meals and receptions

State-of-the-art audio and lighting system

Performance area for a DJ or small band

Full-service bar

Full-service catering available

Upgraded bar packages available

AZILO
ULTRA LOUNGE

BAR PACKAGES

GOLD

$47 Per Person, Two Hours
$57 Per Person, Three Hours
$67 Per Person, Four Hours

Vodka:
Smirnoff

Gin:
New Amsterdam

Rum:
Bacardi, Captain Morgan, Malibu

Tequila:
Jose Cuervo

Bourbon:
Jim Beam

Scotch:
Dewar's White Label

Whiskey:
Jack Daniel's, Seagram 7

Cognac:
Hennessey VS

Cordials:
Triple Sec, Baileys Irish Cream, Kahlua

Domestic Beer:
Bud Light, Budweiser

Imported Beer:
Corona, Modelo, Stella Artois

Seltzers:
Truly, White Claw

PLATINUM

$59 Per Person, Two Hours
$69 Per Person, Three Hours
$79 Per Person, Four Hours

Vodka:
Tito's Handmade, Belvedere, Grey Goose, Ciroc

Gin:
Bombay Sapphire, Tanqueray, Hendricks

Rum:
Mount Gay, Flor De Cana 4

Tequila:
Patron Silver, Don Julio Blanco, Casamigos Blanco

Bourbon:
Makers Mark, Woodford Reserve, Basil Hayden's

Scotch:
Johnnie Walker Black Label, Macallan 12yr

Whiskey:
Crown Royal, Jameson, Kalyo Japanese Whiskey

Cognac:
Remy Martin VSOP, Hennessey VSOP

Cordials:
Cointreau, Grand Mamier, Kahlua

Domestic Beer:
Bud Light, Budweiser, Michelob Ultra

Imported Beer:
Corona, Modelo, Stella Artois, Heineken

Seltzers:
Truly, White Claw, Blondies, High Noon



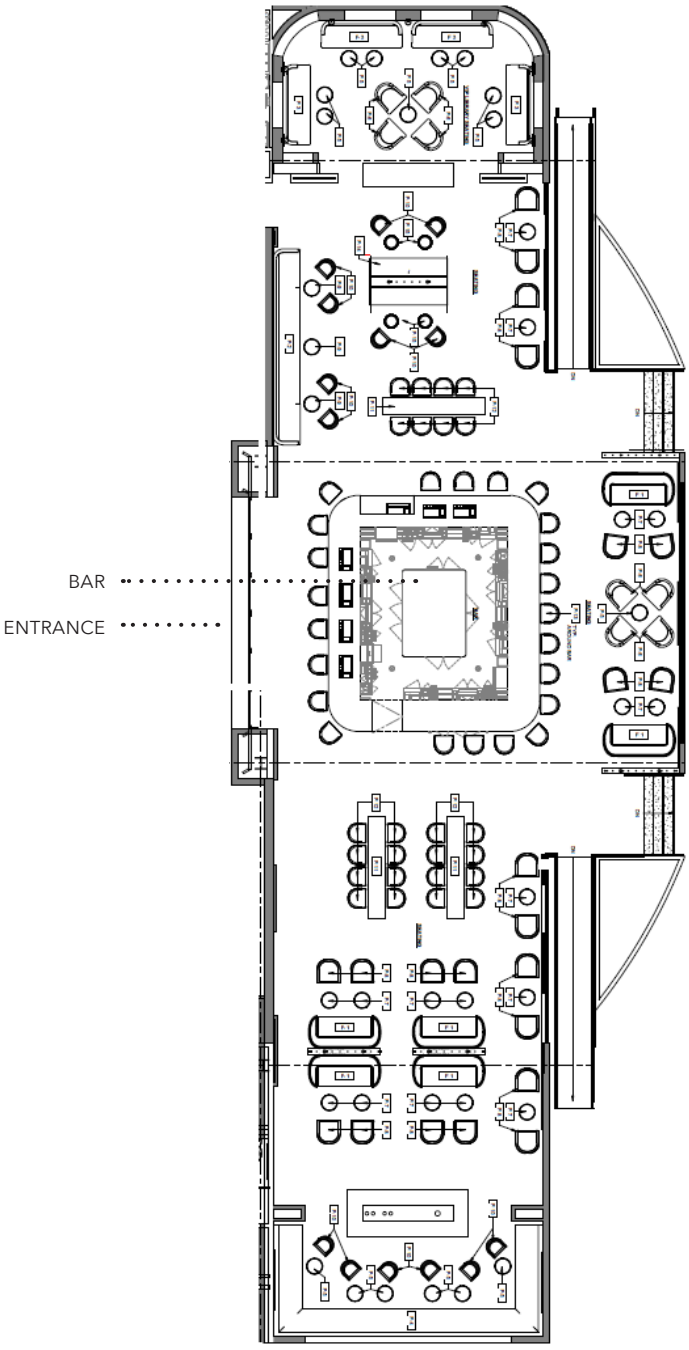
CASBAR

LOUNGE

CASBAR
LOUNGE

Get ready for an elevated lounge experience as you visit CASBAR, where you can enjoy top-notch spirits and cocktails in the perfect backdrop for conversations over libations.





CAPACITIES

Full Buyout: 280 guests

Partial Buyout: 100 – 150 guests

The Library (Private Room): 20 guests

For groups of 19 guests or fewer, please contact 702.761.7613 or casbarlounge@saharalasvegas.com.



SAHARA

LAS VEGAS

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